

FOREIGN GOSSIP.

—The difficulty experienced in European travel of finding a railway carriage after leaving it to enter the station has been met experimentally on the Paris & Lyons route. A "natural history plate" is put conspicuously on every door, presenting the figure of some bird, beast, reptile or insect.

—The cold in a cavern in France is so great, no odds how warm the external atmosphere, that the visitor can not prolong his stay without inconvenience unless wrapped in winter clothing. There are not less than a score of these natural ice-houses in France, and probably half as many in Italy.

—A praiseworthy arrangement has been arrived at between all the French railway companies. In future every employee, of no matter what line, will be entitled to a return free pass once a year to any station in France, and his family living with him to pass at one-quarter the usual telegraph rates.

—Iceland was colonized by Norwegians in 874. Christianity was introduced in the year 1000, and the people enjoyed a republican form of government and had a flourishing literature until Iceland was subjected by Hakon, king of Norway, in 1264. The thousandth anniversary of colonization was celebrated in 1874.

—A gigantic clock has been installed on the second platform of the Eiffel tower, the pendulum of which is 115 meters in length, and reaches to within two meters of the ground. To the end of the pendulum is attached a steel ball weighing 96 kilograms. The Eiffel tower is thus converted into the largest clock tower in the world.

—The Glasgow News has its name in letters each one of which is forty feet long and filled with growing flowers, on the side of a hill near Ardencle, Scotland. The total length of the line is three hundred and twenty-three feet, and the words, Glasgow News, can be read at a distance of four miles. This is supposed to be the largest advertisement in the world.

—A most curious needle is in the possession of Queen Victoria. It was made at Hedditch, and represents the column of Trojan in miniature—a well-known Roman column, which is adorned with sculpture showing Trojans' heroism in war. On the needle, too, are represented scenes in Victoria's life, but they are done in such a minute pattern that you must use a magnifying glass to see them.

—Quill pens are still much in use in Great Britain. A tradition exists in the law courts there that no document would be strictly legal if written with any pen other than a quill. A similar tradition used to obtain in parts of New England, and is noticeable that Dr. Russell of Massachusetts follows the precedent of his predecessors and signs all legislative bills with a new quill pen—used once for that purpose and never again.

—Rats are natives of Asia and their mark is everywhere to be seen. They are modern times. The black rat first came from Asia to Europe in the sixteenth century—along with the plague—and was first known as the "great rat" because he preyed on the flesh of those who died during that awful visitation.

—Not a great way from Monterey, Mexico, is the famous Carthusian table, one of the greatest natural curiosities on the North American continent. It is a tableland, 1,400 feet high and 2,500 feet above sea level. The figure of the tableland is an almost perfect crescent, running east and west, and on its summit is more than 80,000 acres of perfectly level land, abounding in running water. The only way to reach the top is by a perilous road five feet wide and three miles long. This singular mountain was named after the Carthusian monks by a former tribe of Indians who occupied it, and were taught by the fathers. It is now owned as a summer resort by Sonora Don Patricio Melino, a rich banker of Monterey, a lucky Irishman, who in his native land was known as plain Pat Mullens.

ROBINSON CRUSOE'S.

A Jolly Place Within a Few Miles of France's Capital.
"Are you seeking pleasure or are you taking your wife with you?" used to be the dilapidated question put to the gentleman proposing to spend his summer vacation in Paris. It is meaningless nowadays, for hundreds not only take their wives as a usual thing, but their whole families as a "family party." It may be suggested that in the environs of Paris there can be found no more interesting place, especially to the boys, than "Robinson's." Take the whole family there some afternoon with a copy of "Robinson Crusoe" with you for occasional reference.

Being in Paris, you take a railroad train at the Gare de St. Lazare, asking the ticket seller for a return ticket to Robinson's, for which you will pay thirty-five cents. In twenty minutes you will be at the end of your railroad journey, and you will then ride in an omnibus for fifteen acres of little valley and arrive at your destination in the forest of Mondon. You enter an arch, over which you will read in large letters the name "Robinson." Of course the word is pronounced in the French way, and does not sound exactly like the familiar English name.
You pass through the arch and you are in a garden, which is arranged to represent the island of Juan Fernandez, where happened the adventures, the recital of which by De Foe has delighted the boys for so many generations. You are welcomed by "Friday," who is known there as Monsieur Vendredy, a negro, all smiles and politeness. On a perch you see a big green parrot, who talks French with a foreign accent, and on the ground several macaws, trailing their long tails as they waddle about. On the walls and ceiling are frescoed with scenes from the story of "Robinson Crusoe," a perfect illustration of the book. Having swallowed a glass of vermouth as an appetizer, you go out into the

garden and look up into the branches of the large oak trees, and there you see platforms, on which are tables and chairs; in fact, restaurants in the branches of the trees. You mount a ladder and seat yourself at the table and order your meal. You can gauge your meal by your pocketbook and your appetite. You can have a good breakfast or dinner for two francs—about thirty-six cents—or, if you have a full purse and an empty stomach, you can have a splendid meal for ten francs—about one dollar and eighty cents. These prices include wine. Of course, you can spend anything between two francs and ten francs, merely telling the waiter that you wish for a meal at a certain price; that is, for meal at a fixed price. You can also dine a la carte, ordering whatever you are pleased to have.

They have at Robinson one of the best fishes in France, and they serve you with the very best of everything; even the fish—which arrive from Paris every morning—are fresh from the sea or river. I have seen the small fish of the River Seine there still alive. You not only dine in the woods, but up in the trees.

If you do not care to climb up into the trees, you can be served in the little huts in the garden; but these are usually occupied by little parties, who drink a bottle of wine, laughing and chattering in the manner of the French people. On a Sunday every seat is taken, and you must await your turn.

Attached to the garden is a large stable, full of horses, mules and donkeys. You can hire these animals for two francs an hour, either to ride or drive; if for the latter purpose, you pay a little more for the use of the vehicle, and you can have your kind of conveyance, from a carriage and four to a donkey cart.

On Sunday the students from Paris arrive with their sweethearts in the morning, and remain there until nine o'clock at night, when they take the train for Paris. They eat, drink, dance and sing, and it is difficult to imagine a jolly scene. Through the day parties of them take horses and donkeys and go soaring through the forest. They are the most reckless lot of people you can imagine, more like sailors ashore than anything else, except that they do not drink to the hilt.

They are, however, the most jolly of the jolly rats. The fact that many have not learned to ride does not matter; they mount just the same, and gallop away recklessly. They tumble off, as a matter of course, but that makes it all the more amusing, for a chase after the liberated steed ensues, their laughter and shouts echoing through the woods. They seem never to get badly hurt. You will see them tearing along, the girls with their hair flying behind them, and their escorts often hatless. The girls always leave their pretty Parisian hats at the stables, and ride bareheaded. If you wish to see a lot of reckless young people having a good time, just go down there and observe them.

Through the week these girls work hard with their needles, from seven in the morning until seven in the evening, with half an hour rest in the middle of the day for lunch. On Sunday they go out for a frolic, having first attended mass in their churches. The toil of the week is forgotten in the race through the forest and the dance on the platform. In America such a thing could not be done in France, for the body devotes the Sunday to amusement, after mass. The Americans who live in Paris do just the same thing, with a few exceptions. There is nothing improper in their behavior, and never any rowdiness or quarreling. They are out for a good romp, and they have it.—N. Y. Advertiser.

THE GERMAN REVISED BIBLE.
A Work That Has Been in Progress for Nearly Thirty Years.
The long-expected "revised edition" of the Bible has at last been published by Constable's Bible Press, in Halle. The history of the revision reaches so far back as 1855, when Pastor Monkeberg, of Hamburg, called upon the Bible societies to unite in preparing a uniform text. At the suggestion of the German church congress of 1857 Constable's Bible Press undertook to carry out the idea. At its instance Pastor Monkeberg, Dr. Frohmann, of Nuremberg, and Prof. Rudolf von Raumer, of Erlangen, laid down the principles to be observed in its revision. In 1871 the German Protestant church conference, meeting every two years at Eisenach, and composed of representatives of the German church governments, took up the matter at the instance of the supreme Protestant church council in Berlin, and in its turn determined the guiding principles on which the work of revision was to be done.

It was deemed essential to refrain from any but absolutely necessary changes, and to make every alteration so that the words chosen should be in harmony with the diction of Luther's Bible, for it is the strength and beauty of the language that give to its translation its inestimable value. The New Testament was revised first, Nitzsch and Tweston of Berlin, Beyerlag and Richm of Halle, Ahlfeld and Brinkner of Leipzig, Meyer and Niemann of Hanover, and Heide and Schroefer of Wurtemberg taking part in the work. The results of their labors were embodied in a proof edition in 1867. In 1870 this revised edition of the New Testament was ready for delivery to the Bible societies and church communities, and has since gone through fifty-nine editions, making a total of one hundred and eighteen thousand copies. The Old Testament was then taken in hand. The committee sat eighteen times, eleven days each time; and the results of its labors were embodied in the so-called "Bible in 1883." In 1883 the years had been allowed for criticism, the final revision of the Proof Bible began, in the course of which the numerous reports and opinions sent in at the instance of the Prussian minister of ecclesiastical affairs, Dr. von Gossler, were considered. At last, in January, 1890, the great final conference of all who had taken part in the theological and linguistic work of revision was held at Halle, at which Probst von der Goltz of Berlin represented the Supreme Church council.—London Standard.

Something He Had Noticed.
Twyn—Did you ever notice that as a rule people who have been prevented from committing suicide never try it again?
Triplet—No; but I have observed that people who succeed in committing suicide never do it again.—Brooklyn Life.

DOMESTIC CONCERNS.

—Boiled Tomatoes: Slice ripe tomatoes, sprinkle with pepper and salt, and broil over a hot fire. Lay on neat slices of buttered toast, and garnish with parsley.—Christian at Work.

—To Remove a Glass Stopper: To remove a glass stopper that has become fast, put a drop of sweet oil or glycerine in the crevice about the stopper. In an hour or so the stopper may be easily removed.—Ladies' Home Journal.

—Cauliflower Omelet: Take the white part of a boiled cauliflower, after it is cold, chop it very fine, and add to it a sufficient quantity of well-beaten egg to make a very stiff batter. Cook as you do an omelet.—Detroit Free Press.

—Cream Sauce: One cupful of milk, a teaspoonful for flour and a teaspoonful of butter, a little salt and pepper. Put the butter in a small frying-pan, and when hot, but not brown, add the flour; stir until smooth, then gradually add the milk, let it boil two or three minutes, season to taste and serve.—N. Y. World.

—Chicken-Fill Crust: Take a quart-measure full of flour and mix with it four teaspoonfuls of baking-powder, a pinch of salt and one cupful of lard. Moisten with sweet milk sufficient to roll. Roll out once, spread with butter, lap it over and roll again. It is then ready to put on the pie.—Boston Budget.

—Curried Rice: Prepare one cupful of rice of boiling. Put it into two quart pots for boiling, filled with water in a sieve and return to the stove until light and dry. Take one-half pint of gravy from a veal ragout or from roast veal and mix with it one tablespoonful of curry powder and pour over the rice.—Ohio Farmer.

—Salade de Haricots Blancs (White Beans): Cook white beans, and when they are done, strain; season with oil, vinegar, salt, white pepper, and add a tablespoonful of cream (a quart of beans) and a tablespoonful of French mustard. Return to the fire and heat before serving. This salad may also be eaten cold.—Domest's Magazine.

—Flemish Salad: Take one pound of cold boiled potatoes, a boiled beet, a few spring onions, and one small lettuce; shred them all very fine, and mix well with one can of salmon. Add three apples cut in very thin slices; season it all to taste, and a grill of salad oil, a grill of vinegar, and a pinch of sugar mix thoroughly together, place in a salad-bowl and serve at once.—The Housekeeper.

—The best way to remove a stain of grease from paper is to apply fuller's earth, powdered fine and pressed in a mass over the spot. Lay a brown paper over it and press a hot iron over all. This will cause the dry powder to adhere to the paper and will also help draw out the grease. Let the paste remain on the wall for least forty-eight hours. Then brush it off, and if the grease has not entirely disappeared, repeat the process.—N. Y. Tribune.

HOW TO COOK ASPARAGUS.

And Several Methods of Making It as Delicious as It Is Healthful.

Asparagus is a delicious vegetable, and she who would be the beloved of her husband will see to it that the succulent root is often before him. In preparing it for the table the bunch should be plunged into boiling water, which is well salted, set down on the root end, with the tips well under the water. The steam cooks them quite sufficiently. Almost any asparagus will be well cooked after twenty-five minutes' boiling. It can then be taken into a colander and drained, the strings carefully cut and the vegetables arranged on toast, to serve. The vegetable sauces used with it—either plain butter, pepper and salt, or yet a sauce Hollandaise being quite popular, or drawn butter may be poured over it. Sometimes when the tips of the asparagus are served with toast as an especially dainty dish, the stalks are well boiled and strained for a soup. Asparagus soup may be made with either stock or water. If stock is used, the white is preferable, and cream is frequently added to make the soup still richer. It is a delicious soup. Asparagus can be strained, the water strained, and can be cut in small bits and stirred into any soup, if any happens to be left over from dinner. Athenians wrote of asparagus, for it is no new invention, and spoke of the wild and cultivated sorts, saying that the flavor of the former was much the finer than what he said was true at the time, it is certain that the ancient author never could have inspected the product of a first-class Jersey gardener.—N. Y. Press.

Mending Straw Hats.
It is convenient to know how to repair straw hats, as most of the children of the household get sadly battered in brim and crown. One should always keep one old straw hat of each of the ordinary colors—black and brown and white—to supply materials for repairing, and to this end it is wise to avoid buying the fancy straw hats, as the plain braids are much more durable and useful. Black thread No. 40 is used for all sewing of straw, except the finest grades of hand-sewed hats, and the domestic milliner may well follow the trade rule. The straw should be wet or dampened, and the needle should be prevented from breaking. When a braid is ragged, rip off the torn braid, and taking a braid that matches, deftly weave the ends together, and sew around the hat's edge as many rows as are wished. The brim can be made to turn down by stretching the upper edge of the braid tightly as it is sewed round to roll up by holding the upper edge of the braid loosely, the mender guiding the results by her taste and judgment as she sews. Torn crowns are replaced in the same way. Braids that do not match can be utilized wherever the hat will hide them, as through a mirror, and a fashionable low crown may thus be transformed into any of your desired height.—Harper's Bazar.

—The following test of genuineness in diamonds is said to be effective: Prick a hole in a card with a needle and look at it closely through the gem. If it appears as a single hole the stone is genuine; if double it is glass. Put your fingers behind the table of the gem and look through it as through a microscope. If you can distinguish the grain of the skin clearly it is glass; if not it is a stone.
—The Turkish cavalry still has Winchester carbines, and will retain them for a short time. The infantry has 500,000 Henry-Martini rifles and 200,000 Manner rifles of 9.5 millimeters caliber. An order was placed in Austria a short time ago, for more than 800,000 Manner rifles of 7.5 millimeters caliber.

AGRICULTURAL HINTS.

COLD COUNTRY BARN.

Plan of One That Has Given Fairly Good Satisfaction.

My cow stable, here in Walworth county, Wis., which pleases me fairly well, is in a stone basement eight feet high, the bottom being on a level with the ground, except a bank on one side. The barn is 70 by 30 feet. The stable on the inside measures 67 by 27 feet, and is arranged for 31 cows, besides two box stalls, a mealbin, 6 by 8 feet, and a space eight feet square for feed. The stable has eight outside doors, and is lighted by ten windows, and ventilated by a shaft running to the roof.

The cows face inward, and are fastened in stanchions. Theoretically this is a barbarous method, but I know of no other that combines so many advantages. Stanchions are safe; they economize room; the cows can be kept clean, and do not seem to mind the confinement. They are in three rows—two lengthwise of the stable and one across the feeding alley is eight feet wide and the distance from the outside wall to the stanchions is nine feet four inches; the floor upon which the cows stand is of plank four feet ten inches in length and the gutters, which are also plank, are eighteen inches wide

and three inches deep and the walk between the gutter and wall is three feet.

Laying the Gutters and Floor.—The ground was first made as level as possible. The gutter was made of two ten-inch planks kept level by piling short pieces of inch boards crosswise under them, every three or four feet. These were let into the earth so that the gutter planks rest firmly on the ground. On the gutter plank next to the wall a two by four-inch scantling is spiked, which makes the backs of the gutters level. The space between the gutter and the wall (three feet) is filled with soil and tramped firmly for a walk behind the cows.

A two by four-inch joist is set up edgewise, about six or eight inches from the stanchions a strip of board is nailed to the joist, and the ends of the gutter plank, this and the two by four joist are for the floor planks to rest on, and there is one inch slant to the floor.

Before laying the planks for the latter, both sides of the joists and the space to the gutter should be filled, so that the floor will be level with each plank. When laid, will have to be pounded to settle it into the earth, so that it will rest firmly upon the supports at each end. This will give a water-tight floor and gutter, and they will last much longer than if air dried lumber were laid on the earth. The gutter is eight inches broad, three deep in the front, and two at the back, and will be found much more satisfactory than a narrow one six inches deep, which gives a cow a wrench every time she may step into it. It is also much more convenient to clean.

The stable is a long-handled scoop, and generally used the manure directly from the stable on the wagon or sleigh, and draw and spread it either on meadow or land to be planted to corn the following spring.

The feeding alley, with the exception of a trough fourteen inches wide in front of the cows for feeding grain, is elevated about four or five inches.

Were I to build again I would have my barn six feet wider so as to give behind each row of cows space for driving a one-horse cart for clearing.

To replace the cow shelter the cow face each other or stand with their backs to each other, I think cows are social, and enjoy standing face to face.—Charles L. Beach, in Rural New Yorker.

SHEEP SHEARINGS.

At no time and with no class of stock is it a good plan to wear too suddenly make the change gradually.

It is lamentable but nevertheless true, that dogs have more friends among the Texas legislators than sheep. With cheap pasturage, western farmers ought to be able to readily compete with the eastern farmer in raising sheep.

So long as so many are so careless in feeding and dressing muttons for market, there will be a prejudice against mutton.

As to whether it is best to sell sheep early with the wool on, or later with the wool off, can only be determined by the prices.

The flesh of the sheep partakes more of its feed than either cattle or hogs, hence the care necessary in fattening to secure good mutton.

Woolen goods are exposed to conditions that keep the wool wet, especially in warm weather, coated wool is generally the result.

Sheep will thrive better with a variety of feed in the pasture as well as when on dry feed, and a pasture seeded with a variety of grasses will give the best results.

There is no remedy against sheep killing dogs as safe as that of penning the sheep close to the house every night. It may be some trouble but in many localities it will prove good economy.

The whole growth of the industry of sheep husbandry is dependent on the health and vigor of the sheep. It follows therefore that the dockmaster should never "let up" in his efforts to prevent disease in his flock. An ounce of preventive is worth many pounds of cure.—Live Stock Indicator.

Milking and Smoking.

When a man milks a cow he should not attempt to smoke a cigar at the same time. A young man out in the country tried it, and got along well enough until he lowered his head and took a puff of smoke. He saw the lighted end of his weed. The next instant himself and cigar were dreadfully "put out." The cow introduced about two tons weight into one of her hind-legs, and then passed it under the milker's jaw. When he ceased whirling round, the myriads of stars he saw had disappeared, he said farming was the hardest work a man could put his hands to.—Farmers' Voice.

IN THE REALM OF MUSIC.

BEATRICE VEHON, a Chicago girl of French parentage, has just achieved a notable triumph as a singer at the Royal Court theater in Stockholm.

WALTER DAMROSCH is engaged in writing an opera whose subject is to be Hawthorne's "Scarlet Letter." Mr. G. P. Lathrop is writing the libretto for him.

GEORGE W. ESTES, who died recently in Salem, Mass., at the age of eighty-seven, was said to be the first man who ever played a snare drum by note. He officiated as drum major at the funeral of President William Henry Harrison in 1841.

The age at which a "child wonder" ceases to be such has not yet been determined. But Josef Hofmann, the boy pianist, seems to have reached it. Late reports from abroad say that his fingers are losing their suppleness, his ear its delicacy and his soul its love of music.

In twenty-four days Handel wrote "The Messiah." Dr. Johnson wrote "Rasselas" in the nights of a single week. Schubert sometimes wrote four or five immortal songs in a single day. He was born in 1797 and died in 1828. yet he set to music six hundred and thirty-four poems by one hundred different authors, in addition to writing other musical works.

CURIOS FACTS.

The site of the city of Boston was sold in 1630 by John Blincoe for \$150. This is a curious story. It contains land enough to give every person in it a farm of 160 acres.

WELLSVILLE, Mo., has nearly twice as many dogs as inhabitants. It has 1,740 residents and 3,400 dogs.

In a cave in the Pantheon the guide, by striking the flaps of his coat, makes a noise equal to that produced by firing a twelve-pound cannon.

A piece of wood one inch long and one-half inch thick was removed from the cheek of a Reading (Pa.) young man. The splinter entered his cheek six years ago in a casting accident.

HALL'S CATARRH CURE is a liquid and is taken internally, and acts directly upon the blood and mucous membranes of the system. Send for testimonials, free. Sold by Druggists, Dr. F. J. CHENEY & Co., Props., Toledo, O.

The tax collector is always sure to come around in due time to every man.

St. Louis Beer is the best, and the A. B. C. Bohemian Bottled Beer. The American Brewing Co.'s is the best in St. Louis.

A plain case of mink—a young girl in hysterics.—Lowell Courier.

The Ram's Horn is published at Indianapolis, Indiana, at \$1.00 per year.

The most elastic fabric is the trout yarn.—Williamsport Sun.

THE MARKETS.

New York, June 29, 1897.
CATTLE—Native Steers..... \$4.00 @ 4.50
COTTON—Building..... 24 1/2 @ 25
FLOUR—Winter Wheat..... 24 1/2 @ 25
FLOUR—No. 2 Red..... 24 1/2 @ 25
COIN—No. 2..... 24 1/2 @ 25
OATS—Western Mixed..... 24 1/2 @ 25
WHEAT—No. 2 Red..... 24 1/2 @ 25
WHEAT—No. 2 Mixed..... 24 1/2 @ 25
WHEAT—No. 2 Hard..... 24 1/2 @ 25
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WHEAT—No. 2 Grey..... 24 1/2 @ 25
WHEAT—No. 2 White..... 24 1/2 @ 25
WHEAT—No. 2 Yellow..... 24 1/2 @ 25
WHEAT—No. 2 Green..... 24 1/2 @ 25
WHEAT—No. 2 Black..... 24 1/2 @ 25
WHEAT—No. 2 Blue..... 24 1/2 @ 25
WHEAT—No. 2 Purple..... 24 1/2 @ 25
WHEAT—No. 2 Brown..... 24 1/2 @ 25
WHEAT—No. 2 Grey..... 24 1/2 @ 25
WHEAT—No. 2 White..... 24 1/2 @ 25
WHEAT—No. 2 Yellow..... 24 1/2 @ 25
WHEAT—No. 2 Green..... 24 1/2 @ 25
WHEAT—No. 2 Black..... 24 1/2 @ 25
WHEAT—No. 2 Blue..... 24 1/2 @ 25
WHEAT—No. 2 Purple..... 24 1/2 @ 25
WHEAT—No. 2 Brown..... 24 1/2 @ 25
WHEAT—No. 2 Grey..... 24 1/2 @ 25
WHEAT—No. 2 White..... 24 1/2 @ 25
WHEAT—No. 2 Yellow..... 24 1/2 @ 25
WHEAT—No. 2 Green..... 24 1/2 @ 25
WHEAT—No. 2 Black..... 24 1/2 @ 25
WHEAT—No. 2 Blue..... 24 1/2 @ 25
WHEAT—No. 2 Purple..... 24 1/2 @ 25
WHEAT—No. 2 Brown..... 24 1/2 @ 25
WHEAT—No. 2 Grey..... 24 1/2 @ 25
WHEAT—No. 2 White..... 24 1/2 @ 25
WHEAT—No. 2 Yellow..... 24 1/2 @ 25
WHEAT—No. 2 Green..... 24 1/2 @ 25
WHEAT—No. 2 Black..... 24 1/2 @ 25
WHEAT—No. 2 Blue..... 24 1/2 @ 25
WHEAT—No. 2 Purple..... 24 1/2 @ 25
WHEAT—No. 2 Brown..... 24 1/2 @ 25
WHEAT—No. 2 Grey..... 24 1/2 @ 2